

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

1-31. (Cancelled.)

32. (New) A method for treating a patient suffering from increased blood sugar values comprising administering to said patient a composition comprising distillers grains which have been fermented with yeast and also have been fermented with a yogurt culture and/or a butter culture.

33. (New) The method of claim 32, wherein the distillers grains have a residual starch content of a maximum of 4% by weight based on the total weight of said distillers grains.

34. (New) The method of claim 32, wherein blood sugar values are determined from fasting blood sugar values or postprandial blood sugar values.

35. (New) The method of claim 32, wherein said patient has prediabetes, diabetes, diabetes-associated forms, diabetes-associated performs, or a predisposition to diabetes or prediabetes.

36. (New) The method of claim 35, wherein said diabetes is selected from diabetes type Ia and Ib, type IIa and IIb and/or autosomally inherited diabetes of youth, and

wherein the associated forms and/or preforms are selected from secondary diabetes forms, potential diabetes, latent diabetes, decreased glucose tolerance and/or clinically manifest diabetes.

37. (New) The method of claim 32, wherein said distillers grains were produced by a process comprising a) taking the distillers grains pre-fermented with yeast directly from the still, b) thickening said distillers grains taken directly from the still without drying them, and c) fermenting said thickened distillers grains with milk and yogurt culture and/or butter culture.

38. (New) The method of claim 37, wherein said distillers grains are

- a) thickened to approximately 15 to 17% dry mass at a pressure of 100 to 800 mbar,
- b) then mixed with a milk already inoculated with the yogurt culture and/or butter culture,
- c) fermented with a yogurt culture for 10 to 20 hours at a temperature of 38 to 48°C or fermented with a butter culture for up to 36 hours at a temperature of 18 to 24°C and, thereafter,
- d) cooled and mixed with milk or milk concentrate to temperatures below 15°C.

39. (New) The method of claim 32, wherein the distillers grains are administered in a daily dose of 100 to 400 g.

40. (New) The method of claim 39, wherein the distillers grains are administered in 2 to 5 individual daily doses.

41. (New) The method of claim 40, wherein the distillers grains are administered in viscous form.

42. (New) A method for treating a patient suffering from prediabetes comprising administering to said patient a blood sugar value-lowering effective amount of a composition comprising distillers grains which have been fermented with yeast and also have been fermented with a yogurt culture and/or a butter culture.

43. (New) A method for treating patients suffering from diabetes comprising administering to said patient a blood sugar value-lowering effective amount of a composition comprising distillers grains which have been fermented with yeast and also have been fermented with a yogurt culture and/or a butter culture.

44. (New) The method of claim 43, wherein said patient is suffering from type II diabetes.

45. (New) A method for treating adiposity in a patient comprising administering to said patient a composition comprising distillers grains which have been fermented with yeast and also have been fermented with a yogurt culture and/or a butter culture.

46. (New) The method of claim 45, wherein said patient is simultaneously suffering from increased fasting blood sugar values.